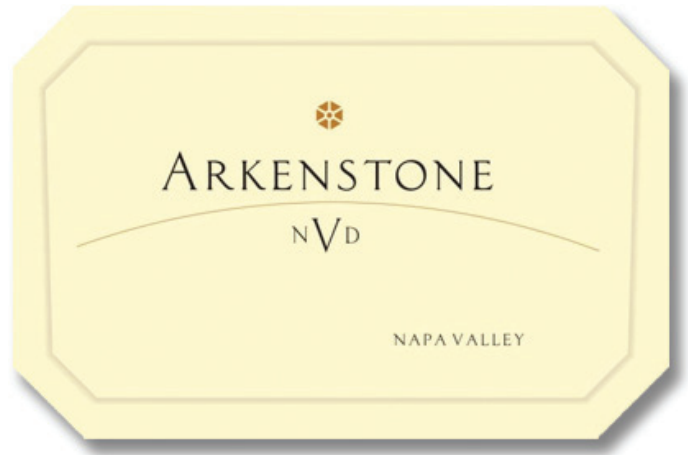


CLUB CRUSH PREMIER *September Shipment (#3 - 2021)*

ARKENSTONE 2017 NVD CABERNET SAUVIGNON NAPA VALLEY



Arkenstone.com

TASTING NOTES:

Deep garnet-purple in color, the 2017 NVD charges forth with bombastic black cherries, cassis and tilled earth notes with sparks of Mediterranean herbs and charcuterie plus a waft of black olives. Medium to full-bodied, the palate is tightly knit with firm, grainy tannins and oodles of freshness supporting the taut black fruit, finishing long and mineral laced. This is a classic Cabernet Sauvignon with some Mountain Sass. The balance of tannins, minerality, acidity and intense fruit concentration hit all the notes on the palate.

WINERY INFO:

Overlooking St. Helena, high upon the western ridge of Howell Mountain, the Arkenstone Estate rises from 1400 ft. to over 1650 ft. of elevation. The 13-acre Estate vineyard is planted primarily to traditional Bordeaux varietals, split into 22 separate blocks. Rootstocks, clones and varietals were carefully selected to match the widely varied soils, slopes and exposures found on the Arkenstone Estate. Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec, Semillon and Sauvignon Blanc make up the majority of the plantings, in addition to a very small amount of Syrah.

The Arkenstone winemaking philosophy is based on consistency and elegance. Along with extremely low yielding vineyard blocks and a very hands on organic farming approach, we are able to uniformly mature grapes to perfect ripeness each vintage. Winemaker, Sam Kaplan, brings his own special palate and well-polished winemaking skills to the expression of Arkenstone. He very successfully strives for elegant, balanced wines, which are approachable upon release, yet have all the components that make them worthy of extended aging.

The NVD Cabernet Sauvignon consists of fruit from 3 separate vineyard sites in the eastern hills of Calistoga, Pritchard Hill, along with fruit from our Howell Mountain Estate. Having access to these distinct sites within the Napa AVA allows us to blend them together to create the best single bottling possible while remaining true to our own estate.

WINE STATS:

Blend: 100% Cabernet Sauvignon

Barrel Aging: 22 months; 75% new French oak

Alcohol 14.8%

Production: 1,300 cases

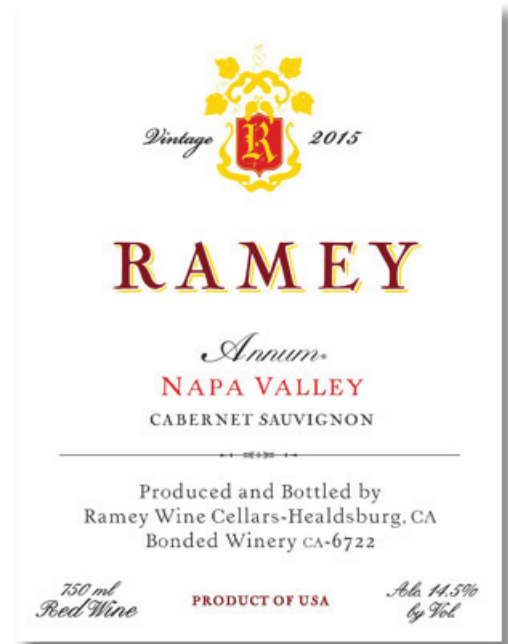
Regular Price. . . . \$94.99 CLUB CRUSH PRICE. . . . \$85.49

CLUB CRUSH PREMIER *September Shipment (#3 - 2021)*

RAMEY WINE CELLARS 2015 ANNUM CABERNET SAUVIGNON NAPA VALLEY

TASTING NOTES:

The 2015 Annum Cabernet Sauvignon is our proprietary winemaker's blend allowing us to choose the best lots from top vineyard sources. The result is a powerful wine with rich texture, silky noble tannin's and deep varietal concentration, nicely framed by sweet and savory French oak tones. The nose features licorice, dried leaves, cedar, vanilla pod and iron aromas with mint chocolate, cumin, cardamom, coffee bean and a core of red and black fruits—so many layers and exotic spice notes! Medium to full-bodied, it explodes with luscious fruits, chocolate and spice accents, framed by very ripe, grainy tannins and great freshness and finishing long and layered.



RameyWine.com

WINERY INFO:

Ramey Wine Cellars was founded in 1996 by David Ramey and his wife Carla. After sixteen years making wine in Sonoma County, and firmly establishing Matanzas Creek and Chalk Hill wineries in the marketplace, David crossed the Mayacamas to spend six years in the Napa Valley—first as winemaker for Dominus Estate and project manager for the construction of their new winery; then helping Leslie Rudd reshape the Girard Winery into Rudd Oakville.

Over the years, David has helped pioneer traditional, artisan winemaking techniques in California during a period when making wine by the University book was the norm. His efforts have helped shape the way many wines in the United States are made today, including the elimination of skin contact for most white grapes; the use of oxidized juice in making white wine; sur lie aging of white wines in barrel; malolactic fermentation of Chardonnay; native yeast fermentation; harvesting fully mature fruit; eliminating acidification of red wines, and bottling without filtration.

WINE STATS:

Blend: 80% Cabernet Sauvignon, 17% Cabernet Franc, 3% Malbec

Barrel Aging: 24 months in 100% new French oak (Taransaud)

Alcohol 14.5%

Production: 842 cases

Regular Price. . . . \$99.99 CLUB CRUSH PRICE. . . . \$89.99